

VALENTINE'S TASTING MENU

Friday 14th & Saturday 15th February £100pp

(Optional wine flight also available)



Amuse Bouche



Pan Fried Scallop

Green pea medley, lemon butter, bacon crumb

Textures of Locally Sourced Cauliflower

Pureed, pickled & roasted cauliflower, Gruyère & rye toast, walnut confit

Pan Fried Turbot Fillet

Langoustine butter sauce, spinach, lemon & spring onion crushed new potato

Duet of Walton Lodge Beef

Slow roasted ox cheek, 4oz fillet steak, mushroom marsala cream, buttered kale, creamed potato

Champagne & Pear Cinnamon Pannacotta

Poached Williams pear, gingerbread tuile



Rhubarb & Grenadine Tart

White chocolate crème diplomat, cardamom & almond crumb, mint gel

PLEASE ADVISE ANY DIETARY REQUIREMENTS



All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time.

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies.

Some dishes can be adapted, please ask a member of the team who will be delighted to assist you.

We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.

VALENTINE'S VEGETARIAN TASTING MENU

Friday 14th & Saturday 15th February £100pp

(Optional wine flight also available)

Amuse Bouche



Pan Fried Eyringii Stem

Green pea medley, lemon butter, capers



Textures of Locally Sourced Cauliflower

Pureed, pickled & roasted cauliflower, Gruyère & rye toast, walnut confit

Butternut & Brie Wellington

Pine nut & sage cream, spinach, lemon & spring onion crushed new potato

Pressed Root Vegetables

Wild mushroom risotto, salsa verde

Lemon & Blackberry Posset

Shortbread crumb, gingerbread tuile



Rhubarb & Grenadine Tart

White chocolate crème diplomat, cardamom & almond crumb, mint gel

PLEASE ADVISE ANY DIETARY REQUIREMENTS



All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time. Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.